



**THE SEE HO**  
**CHRISTMAS FAYRE MENU**

**£35 PER PERSON**

**24<sup>TH</sup> NOVEMBER - 24<sup>TH</sup> DECEMBER**

**STARTERS**

**Salmon gravlax**

Cured salmon with a beetroot tartare topped crème fraiche and dill served with fresh bread roll

**Classic North Atlantic prawn and crayfish cocktail**

Served with marie rose sauce on a bed of baby gem lettuce and fresh bread roll

**Baked 'Crottin' goats cheese**

Served on a corn salad with apple, candied walnuts, golden sultanas, croutons and a pomegranate molasses dressing

**Fresh homemade roasted celeriac soup**

Topped with crushed chestnuts and a warm bread roll

**Duck and orange pate**

Served with in house pickled shallots, cucumber and radish served with brioche toast and fig chutney

**MAINS**

**Traditional roast turkey**

Served with duck fat roast potatoes, seasonal vegetables, chestnuts, stuffing, pigs in blankets and gravy

**The See Ho festive burger**

7oz beef burger with brie, stuffing, cranberry sauce, crispy onions, baby gem lettuce and tomato topped with pig in blanket served with fries and homemade coleslaw

**8oz Sirloin**

Served with crispy potatoes sauteed in caramelized onion, garlic and rosemary served with a black garlic sauce and watercress £5 surcharge

**Pan fried cod loin**

With mussels in a creamy prosecco sauce, braised leaks and peas served with crispy roast potatoes

**Beetroot wellington**

Served with roast potatoes and seasonal vegetables

**DESSERTS**

**Traditional Christmas pudding**

Served with rich brandy sauce

**Pear and almond tart**

Served with salted caramel ice cream and toasted almonds

**Blackcurrant and prosecco cheesecake**

Served with vanilla ice cream

**Apple, pear and cinnamon crumble**

Served with crème anglaise

**Mixed sorbet**

Topped with fresh fruits